Mother's Beet Pickles

Boil beets until tender but not soft.

Skin and put in jars while beets are still hot.

Have hot water with small amount of vinegar - tea cup of strong vinegar to 2 qts. water

$\frac{2}{3}$ cup of sugar added to hot solution.

Have solution come to a boil. Do not boil vinegar.

No above is a Mary Emma (Squire) Loomis recipe that was written down by Edna Pearl (Loomis) Loomis.